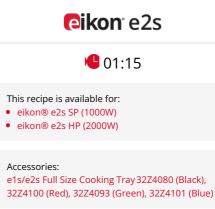


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Baked Alaska





Fr 🕞 Fr	rozen -18°C 🕓 01:15
1	Piece 🛞 50 %
🖰 Fr	rom Raw 🕹 10 %

Ingr	Ingredients		
50	g	Egg White	Pl
15	g	Sugar	w
1	pinch	Salt	Fi
1	pcs	Belgian Waffle	10
1	pcs	Scoop of Ice-cream	2.
50) g	Mixed fruits	Co
2	g	Icing Sugar	

1. Food Preparation

Place the scoop of ice cream on top of the waffle and freeze it for approx. 1 hour. Beat the egg whites with the salt, add the sugar little by little and beat until stiff to make a French Meringue. Fill a piping bag (with a star nozzle) with the meringue mix. Pipe the meringue around the frozen ce cream in a dome shape and freeze again for approx. 1 hour. Place it on the tray.

2. Cooking Instruction Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the fruits and icing sugar for garnish.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.